

CORNELL EXTENSION BULLETIN 970

# COOKIES

*for your Community Meals*

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BAKING WITH NEW YORK STATE PASTRY FLOUR

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Pastry flour is milled from soft wheat which is grown in New York State. It is marketed under a variety of brand names and frequently is less expensive than all-purpose or cake flour. The recipes in this bulletin have all been tested with pastry flour.

Whether you're planning for a community picnic or large afternoon tea, cookies are a welcome addition. Nearly everyone has a favorite kind. Even fresh out of the oven, cookies are easy to carry to a big gathering and always go a long way. Each recipe given in this bulletin yields approximately 200 cookies or bars. You'll find that you have a choice all the way from hearty peanut butter cookies to delectable pecan puffs.

## DAINTY TEA COOKIES

***Yield: 200 pressed cookies***

***Temperature: 375° F.***

***Baking time: 8 minutes***

2 cups (1 pound) butter or  
margarine  
1½ cups (10½ ounces) granulated  
sugar

6 egg yolks  
5½ cups (1 pound 4 ounces)  
pastry flour  
1 teaspoon vanilla

1. Cream butter and sugar thoroughly.
2. Add egg yolks and beat well.
3. Add flour and vanilla. Mix until all ingredients are combined.
4. Chill dough slightly, 10-15 minutes.
5. Place dough in cookie press, and press dough onto ungreased baking sheet. Decorate with colored sugar, candies, fruit, or nuts.
6. Bake at 375° F. for 8-10 minutes. Loosen from the pan immediately after baking.

## CHEESE WAFERS

**Yield:** 200 2-inch bars

**Temperature:** 375° F.

**Baking time:** 5-8 minutes

- 1 quart (1 pound) fine-grated sharp cheese\*
- 2 cups (1 pound) butter or margarine
- 5½ cups (1 pound 4 ounces) pastry flour

- 2 eggs
- 2 teaspoons salt
- 1 teaspoon tabasco sauce or a dash of red pepper
- ½ teaspoon paprika

1. Thoroughly mix all the ingredients.
2. Season to taste. Dough should have enough tabasco or pepper to give it sharpness.
3. Force the dough through a cookie press onto an ungreased baking sheet, into 2-inch-long bars.
4. Bake at 375° F. until the bars just begin to brown around the edges.
5. While still hot, remove bars with a spatula. Let cool. Store in a tin.

\*Do not use hard, dry cheese or it will not go through the cookie press.

## BROWNIES

**Yield:** 200 1 x 2 inch bars

**Temperature:** 325° F.

**Pan:** 24 x 18 inch baking pan

**Baking time:** 30 minutes

- 1 pound bitter chocolate
- 2½ cups (1 pound 5 ounces) butter or margarine
- 7½ cups (3 pounds 12 ounces) granulated sugar

- 1 dozen eggs
- 1 quart plus ¼ cup (1 pound) pastry flour
- 2 tablespoons salt
- 2 tablespoons vanilla
- 2 quarts (2 pounds) chopped nuts

1. Melt chocolate and shortening.
2. Add sugar and mix well.
3. Add eggs and beat thoroughly.
4. Sift flour and salt; add with vanilla and nuts and blend thoroughly.
5. Spread mixture evenly about ¾ inch thick on a greased and floured baking sheet.
6. Bake at 325° F. for about 30 minutes. Remove from oven while mixture is still quite soft, but not doughy.
7. Cool slightly; then cut into 1 x 2 inch bars.

## DREAM BARS

*Yield: 200 1 x 2 inch bars*  
*Pan: 24 x 18 inch baking pan*

*Temperature: 375° F.*  
*Baking time: 10 minutes part I*  
*20 minutes part II*

### Part I

- 2 cups (1 pound) butter or margarine
- 3 cups (1 pound) brown sugar, loosely packed
- 1 quart plus  $\frac{1}{4}$  cup (1 pound) pastry flour

1. Mix butter, brown sugar, and pastry flour.
2. Spread on lightly greased baking sheet.
3. Bake 10 minutes at 375° F. and cool.

### Part II

- |  |                                  |
|--|----------------------------------|
| 8 eggs   | 2 teaspoons baking powder        |
| 1½ quarts (2 pounds) brown sugar, loosely packed | 1 teaspoon salt                  |
| 1 tablespoon plus 1 teaspoon vanilla             | 4½ cups (1 pound) grated coconut |
|  | 1 quart (1 pound) chopped nuts   |
|  | $\frac{1}{2}$ cup water          |
| $\frac{1}{2}$ cup (2 ounces) pastry flour        |                                  |

4. Beat eggs, add sugar and vanilla, and mix.
5. Mix flour, baking powder, and salt. Combine with coconut and nuts.
6. Add flour mixture and water to eggs and sugar and mix thoroughly.
7. Pour over first mixture in baking sheet and spread evenly.
8. Bake at 375° F. for 20 minutes.
9. Cut into bars while still warm.

## MEXICAN WEDDING CAKE (Pecan Puffs)

*Yield: 200 1-inch balls*

*Temperature: 300° F.*  
*Baking time: 30 minutes*

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|--|--|
| 3 cups (1 pound 8 ounces) butter or margarine      | 1½ quarts plus $\frac{1}{2}$ cup (1 pound 8 ounces) pastry flour |
| $\frac{3}{4}$ cup (3½ ounces) confectioners' sugar | 1½ quarts (1 pound 8 ounces) chopped pecans                      |
|  | 2 tablespoons vanilla  |

1. Cream butter and sugar thoroughly.
2. Add flour, pecans, and vanilla. Stir until thoroughly mixed.
3. Shape the dough into 1-inch balls.

4. Place them on lightly greased baking sheet and bake at 300° F. for 30 minutes. Caution: *These cookies should not be browned.*
5. Roll in confectioners' sugar while warm. Cool and roll them again in confectioners' sugar.

### CHINESE CHEWS

***Yield: 200 1-inch cookies***

***Pan: 24 x 18 inch baking sheet***

1 dozen eggs  
 3½ cups (12 ounces) pastry flour  
 1 teaspoon salt  
 1 tablespoon plus 1 teaspoon  
     baking powder

***Temperature: 325° F.***

***Baking time: 20 to 25 minutes***

2 cups (1 pound) granulated  
     sugar  
 3¾ cups (1 pound 4 ounces)  
     chopped dates  
 1 quart (1 pound shelled)  
     chopped nuts

1. Beat eggs. Mix flour, salt, and baking powder.
2. Add sugar, blended dry ingredients, dates, and nuts to eggs. Blend thoroughly.
3. Pour batter into a greased baking sheet and bake at 325° F. for 20-25 minutes.
4. Cool slightly. Scoop baked mixture with a teaspoon and shape into 1-inch balls. Roll balls in granulated sugar.

### PEANUT BUTTER COOKIES

***Yield: 200 2-inch cookies***

***Temperature: 375° F.***

***Baking time: 12 minutes***

2½ cups (1 pound) vegetable  
     shortening  
 2 cups (1 pound) granulated  
     sugar  
 2½ cups (12 ounces) brown sugar  
 ¾ cup eggs (about 4)

2½ cups (1 pound 4 ounces)  
     peanut butter  
 2 teaspoons vanilla  
 6½ cups (1 pound 8 ounces)  
     pastry flour  
 4 teaspoons soda  
 1 teaspoon salt

1. Cream shortening and sugar. Add eggs and beat well.
2. Add peanut butter and vanilla and mix thoroughly.
3. Mix dry ingredients and add to above mixture.
4. Shape into 1¼ inch balls; place on lightly greased and floured baking sheet.
5. Flatten with fork until cookies are ¾ inch thick.
6. Bake at 375° F. for about 12 minutes. Loosen from pan while warm.

## OATMEAL COOKIES

**Yield: 200 2-inch cookies**

**Temperature: 375° F.**

**Baking time: 12 minutes**

- |  |  |
|--|--|
| 4 cups (1 pound 4 ounces) raisins                      | 2 teaspoons salt                         |
| 3 cups (1 pound 4 ounces) vegetable shortening         | 1 tablespoon cinnamon                    |
| 4½ cups (1 pound 8 ounces) brown sugar, loosely packed | 1 teaspoon nutmeg                        |
| 8 eggs   | 1½ teaspoons ground cloves               |
| 4½ cups (1 pound 2 ounces) pastry flour                | ½ cup dry milk solids                    |
| 1 tablespoon plus 1 teaspoon baking powder             | 1½ quarts (1 pound 6 ounces) dry oatmeal |
|  | 1 quart (1 pound) chopped nuts           |
|  | 1½ cups water                            |

1. Soak raisins in hot water. Drain.
2. Cream the shortening and sugar thoroughly.
3. Add eggs and blend.
4. Combine the dry ingredients and add to the above mixture.
5. Add raisins, oatmeal, nuts, and water. Mix well.
6. Drop by teaspoons on lightly greased and floured baking sheet.
7. Bake at 375° F. for 12-15 minutes. Loosen from pan while warm.

## CHOCOLATE CHIP COOKIES

**Yield: 200 2-inch cookies**

**Temperature: 375° F.**

**Baking time: 8 minutes**

- |   |   |
|---|---|
| 1½ cups (12 ounces) butter or margarine         | 2 teaspoons vanilla                     |
| 1½ cups (12 ounces) granulated sugar            | 4½ cups (1 pound 2 ounces) pastry flour |
| 2¼ cups (12 ounces) brown sugar, loosely packed | 2 teaspoons soda                        |
| ¾ cup eggs (about 4 eggs)                       | 2 teaspoons salt                        |
|   | 3 cups (12 ounces) chocolate bits       |
|   | 2 cups (8 ounces) chopped nuts          |

1. Cream butter and sugar.
2. Add egg and vanilla, and mix well.
3. Mix dry ingredients and add chocolate bits and nuts. Combine with first mixture.
4. Chill dough slightly.
5. Drop by rounded teaspoons on a lightly greased and floured baking sheet. Place mounds about 2 inches apart to allow for spreading.
6. Bake at 375° F. for about 8 minutes. Loosen from pan while warm.

## SUGAR COOKIES

**Yield:** 200 2-inch cookies

**Temperature:** 375° F.

**Baking time:** 8 minutes

1½ cups (12 ounces) butter or  
margarine

½ cup water

2¾ cups (1 pound 6 ounces)  
granulated sugar

2 tablespoons dry milk solids

9½ cups (2 pounds 4 ounces)  
pastry flour

3 eggs

¾ teaspoon salt

1½ teaspoons vanilla

3 tablespoons baking powder

1. Cream butter and sugar thoroughly.
2. Add eggs and vanilla and blend.
3. Mix dry ingredients and add with water. Mix only until combined.
4. Chill overnight.
5. Roll ¼ inch thick on floured board and cut with fancy cutter.
6. Sprinkle with colored sugar or nuts.
7. Bake at 375° F. on lightly greased and floured baking sheet for about 8 minutes. Loosen from the pan immediately after baking.

## MOLASSES COOKIES

**Yield:** 200 1½-inch cookies

**Temperature:** 350° F.

**Baking time:** 6 minutes

¾ cup (5 ounces) vegetable  
shortening

1 tablespoon vinegar

½ cup (4 ounces) granulated sugar

1 tablespoon water

1 egg

4½ cups (1 pound 2 ounces)  
pastry flour

1 cup molasses

1 tablespoon soda

1 tablespoon ginger

1. Cream shortening and sugar thoroughly.
2. Add egg and beat until fluffy.
3. Combine molasses, vinegar, and water; add them to above mixture and beat well.
4. Mix dry ingredients and add to the creamed mixture; blend thoroughly.
5. Chill the mixture in the refrigerator until stiff.
6. Roll dough about ¼ inch thick on lightly floured board and cut out.
7. Brush excess flour from the dough and decorate with granulated sugar or nonpareils, if desired.
8. Bake on lightly greased and floured baking sheet at 350° F. for about 6 minutes. Loosen from pan while warm.

## REFRIGERATOR COOKIES

**Yield: 200 1½-inch cookies**

3 cups (1 pound) brown sugar  
1½ cups (10 ounces) vegetable  
shortening  
¾ cup eggs (about 3 eggs)  
1 teaspoon vanilla

**Temperature: 375° F.**

**Baking time: 12 minutes**

5½ cups (1 pound 5 ounces)  
pastry flour  
1½ teaspoons soda  
1¼ teaspoons baking powder  
½ teaspoon salt  
1¼ cups (5 ounces) chopped nuts

1. Cream the sugar and shortening thoroughly.
2. Add the eggs and vanilla and mix well.
3. Mix the dry ingredients together, add the nuts, and combine with above ingredients.
4. Shape into 5 rolls approximately 1¼ inches in diameter and 12 inches long. Wrap in waxed paper and chill in refrigerator overnight.
5. Cut slices ¼ inch thick and place on very lightly greased baking sheet.
6. Bake at 375° F. for about 12 minutes. Loosen cookies from pan immediately.

### Variation:

1. **Orange Cookies:** Add 2 tablespoons grated orange rind.
2. **Pincheel Cookies:** Omit the nuts. Divide dough into two equal portions. Add 1½ ounces melted chocolate to one portion and blend. Divide each portion into 5 parts and place each on a sheet of waxed paper. Roll or pat the 10 parts into rectangles ¼ inch thick or less. Place chocolate parts on top of plain parts and roll. For tea cookies, rolls should be 1¼ inches thick.
3. **Date Whirls:** Divide dough in six portions. Place each piece on a sheet of waxed paper. Roll into rectangular shape about ¼ inch thick. Spread with:

### Date Paste

2¼ cups (12 ounces) chopped  
dates  
½ cup water  
2 tablespoons lemon juice  
½ cup (2 ounces) chopped nuts

1. Cook dates, water, and lemon juice until thick.
2. Add nuts and cool. Spread on dough, and roll up like a jelly roll.

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